



VARIETIES

100% Pinot Noir

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.

ACIDITY: 6.9 g/l tartaric acid

pH: 3,01



OT DE VINS EL CEP HøFFC-F ROSÉ 2025

D.O. PENEDÈS · COSTERS DE L'ANOIA

OT. ORIGEN+TERRER. A rosé of terroir with a marked Mediterranean character thanks to its freshness and aromatic intensity. Pinot Noir provides our rosé with fruit, complexity and elegance, always maintaining the freshness of a long after-taste.

VITICULTURE

This wine comes from Pinot Noir vineyard from Can Prats in Sant Llorenç d'Hortons, located in the privileged zone of the Slopes of l'Anoia. This vine is grown in accordance with the principles of organic agriculture, allowing a grape with the optimal level of quality to be obtained in order to produce this wine.

Year of plantation: 1990

Size of plantation: 2.8 x 1.2.

Training system: cordon-pruned

South east orientation.

Moderately deep soils, carbonated, with predominantly silty-loam textures, well-structured, porous, with frequent fauna activity. These soils are very suitable for winegrowing uses, and allow the character of the vine variety to be fully expressed.

HARVEST 2025

The harvest began on August 8th and ended on September 8th, making it one of the fastest in our history. This accelerated pace was driven by the high temperatures during the first weeks of August. Despite this early harvest, the outcome has been excellent: we achieved an optimal balance between sugars and acidity, resulting in grapes of exceptional quality. Another remarkable aspect is the recovery of rainfall after five years of drought. This water supply has been crucial for the vineyard's health and has allowed a significant increase in production, making this vintage not only one of the most qualitative, but also one of the most abundant in recent years. We can confidently say that 2025 is the best vintage since 2009, the wines are aromatic, balanced, and with great ageing potential, authentically reflecting the richness of our terroir.

FERMENTATION IN THE CELLAR

Grapes harvested by hand. Quick entrance to the cellar using gravity-flow. Very gently pressing at low pressure without maceration, with extraction of free-run juice between 45-50%, which represents the most elegant and subtle fraction of juice. Fermentation in small tanks at a controlled temperature.

TASTING NOTES

Pale pink colour. Gentle aromas that little by little give way to more intense aromas of sweet red fruits, reminiscent of violet, with an elegant, subtle floral touch, which provides clearness and definition. In the mouth it is fresh with a delicate, captivating volume. Fruity, with a long after-taste.



CAN LLOPART DE LES ALZINES,
Espells, Sant Sadurn d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

